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in: Kilan, Neververse, Neverwitcher

Kilan-Tal/Cuisine



EDIT



< Kilan-Tal

The Kilan have a more unique palette than what those in the West would recognize.



Kilan man preparing food

HONEST
TRAILERS



00:02

41:20



At War

The Kilan, when at war, drink h

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given during the evenings to raise spirits.

Drink 🍷



After the unification under the Khagan and the founding of [Altan Urddon](#), certain industries have become stronger. The mixing of *Arkhiḡ*, fermented mare milk, has been practiced ever since the Age of Earth, but has become a serious business. A new addition to spirits is the *Tarasūḡ*, a highly alcoholic colourless liquid prepared by distillation and fermentation of a mare's milk. It is described as a form of "milk whisky".

The *Chatsarganii shuus* or sea-buckthorn juice is the favorite juice of Haaki, whether it be cold or hot; it can be considered as the "orange gold" of Kilan-tal.

Airag is made from fermented mare milk mixed with ferment from the year before in a big cow skin bag (*khökhüür*) and then beaten. This gives an acid-taste drink, very refreshing and very little alcoholic (about 2 to 3% alcohol).

Tarag is Kilan yogurt made from milk, either goat, sheep or cow.

The *Suutei tsai* or tea with milk is the most consumed drink of Kilan-tal and you will be proposed some each time you'll visit a Kilani family. The tea with milk is made with cow milk mixed with water and black tea leaves. It's lightly salted and sometimes serves as base for a soup, for example *banshtai tsai*, tea with raviolis inside.

Food 🍴

Popular dishes within Kilan-Tal are *Borts*, *Boodog*, *Guriltai shul* and *Khuushur*.

Borts is a Kilan specialty consisting of dried meat from cows, goats, or camels. The dish was invented as a way of preserving meat during the long, hard winters. The meat is first cut into long, thick strips, seasoned, then hanged on a rope to dry until it develops a slightly brownish color.

Boodog is a traditional Kilan roast typically made with whole goat that is filled with hot stones, potatoes, and onions so that they are cooked within its skin. Apart from goats, the roast can also be prepared with whole marmots.

Khuushuur is a savory Kilan pastry that is traditionally filled with a mixture of ground mutton and onions, but there are a few variations that include beef, garlic or peppers, as well as other vegetables. This crescent-shaped pastry is usually deep-fried and is meant to be eaten by hand.

Guriltai shul is a traditional dish originating from Kilan-tal. This noodle soup is prepared with a combination of mutton or beef, potatoes, onions, carrots, turnips, stock, oil, and flat noodles. The meat is cut into strips and the vegetables are finely diced.



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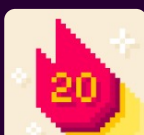
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